

Menu

CHICKEN WRAP \$24.00

Marinated strips of chicken breast grilled served in a pita wrap with cheese, bacon, lettuce, tomato, capsicum, onion and aioli, served with fries.

CAJUN CHICKEN BURGER \$24.00

Marinated chicken breast grilled served on a warmed sourdough bun with bacon, lettuce, tomato, onion and a tangy lime chilli mayo served with fries.

BEAST BURGER \$24.00

100% Angus beef burger, bacon, egg, battered onion rings, lettuce, tomato, beetroot and Eggmont cheese served on a warmed sourdough bun with balsamic onion jam, served with fries.

STEAK SANDWICH \$24.00

The Grosvenor classic, tender scotch fillet cooked m/r with lettuce, tomato, red onion, cheese, kasaundi and aioli in toasted Turkish bread, served with fries.

PRAWN IN PITA \$24.00

Marinated prawns grilled and served with crispy bacon, lettuce, red onion, roasted capsicum and aioli in a warmed pita wrap, served with fries.

CAESAR SALAD

TRADITIONAL \$19.50
PRAWN OR CHICKEN \$25.00

Classic caesar salad of baby cos lettuce, grilled bacon, croutons, shaved parmesan, zesty homemade dressing then topped with an egg, crispy pancetta and anchovies.

SNAPPER AND CHIPS 'THE CLASSIC' \$26.00

'James Squire Ale' battered fish with chips, lemon, homemade tartare sauce and salad.

PAD THAI

VEGETABLE \$22.00
PRAWN OR CHICKEN \$28.00

Your choice of vegetable, prawn or chicken, tossed through a traditional pad Thai consisting of flat noodles, beanshoots, Asian greens, onions and cashews then tossed with egg.

PORK AND PRAWN MEE GORENG \$28.00

A combination of pork fillet and prawns, stirfried with Asian vegetables and egg noodles then topped with a fried egg and prawn crackers.

BANGERS AND MASH \$28.00

Thick pork Cumberlands grilled and served with a bourbon bbq onion gravy, mashed potato and pancetta wrapped beans.

STEAK AND ALE \$28.00

Diced rump steak braised with vegetables and simmered in an ale gravy and served with a creamy mashed potato then topped with a puff pastry lid.

CHICKEN PARMIGIANA \$28.00

Crumbed chicken breast topped with homemade napolitana sauce, ham and cheese, served with salad and fries.

SPAGHETTI CARBONARA \$24.00

Bacon, garlic, onion and black pepper sautéed with fresh spaghetti then finished with an egg, pecorino cheese and cream.

CHICKEN FETTUCINE \$28.00

Chicken pieces marinated and tossed with snowpeas, mushrooms, onion, cherry tomatoes and fresh tomato fettucine then finished with a garlic and wine cream sauce.

THAI GREEN CURRY \$28.00

Whole chicken breast diced and braised in a spicy thai green coconut curry sauce and served with jasmine rice and pappadams.

CHICKEN GAMBERI \$32.00

Whole chicken breast rubbed with smoked paprika then grilled and topped with prawns cooked in a white wine, garlic cream sauce served with crushed potatoes and baby spinach.

KING SNAPPER FILLET \$30.00

Snapper fillet grilled and served with vegetable quinoa, sauteed snowpeas and cherry tomatoes with a mango and chilli salsa.

SALMON STEAK \$32.00

Salmon fillet grilled medium rare and topped with a toasted dukkah and served with wilted bokchoy, mushrooms, jasmine rice and caramelized lime.

BARRAMUNDI \$32.00

Skin on barramundi fillet, dusted with tuscan seasoning then grilled and served on smashed potatoes and Asian greens.

STICKY PORK BELLY AND FRIED RICE \$34.00

Marinated and roasted pork belly sliced and served with a sticky smoky bbq sauce on top of homemade fried rice with egg strips.

PORK STRIPLIN \$34.00

Pork striploin grilled medium and served on garlic potatoes with broccolini, then finished with a blue cheese and bacon cream sauce.

SURF AND TURF \$34.00

Prime beef striploin chargrilled to your liking and served on a bed of fresh spinach and crushed baby potatoes then topped with creamy garlic prawns.

SCOTCH FILLET \$36.00

'MSA' scotch fillet char grilled to your liking and served with salad and fries, with your choice of mushroom, garlic or cajun sauce.

THE GROSVINGTON \$38.00

Prime fillet steak char grilled and topped with homemade pate, mushroom duxelle and puff pastry served with rosemary seasalt potatoes, buttered snowpeas and a red wine jus.

To Share

ANTIPASTO BOARD \$38.00

A share board of beef chorizo, gourmet meats, prosciutto, vintage cheese Persian feta, sundried tomatoes and kalamata olives with today's dip and warmed Turkish bread.

MATES PLATE \$48.00

A share plate of pork belly, Cumberland sausage, lamb cutlets, marinated beef skewers, chorizo and pate with warmed Turkish bread and dipping sauces.

HUNGRY BUOYS \$48.00

A share plate of skin On barra, garlic prawns, smoked salmon dip, smoked salmon, half shell scallops and tempura fish with a lime chilli dressing, bad boy chips and warmed Turkish bread.

Pizza

ROAST PUMPKIN \$22.00

Tomato base with roasted pumpkin, feta, onion, mushroom, pinenuts and basil pesto.

MOROCCAN CHICKEN \$24.00

Avocado base with marinated chicken, onion, bacon lime and zesty yoghurt.

THAI GREEN CHICKEN \$24.00

Thai green chicken curry with red capsicum, cherry tomatoes, red onion and fresh chilli.

PEPPER BEEF \$24.00

Tomato base with marinated fillet steak, onion, capsicum, sundried tomatoes, spinach and feta cheese.

BEEF AND BACON \$24.00

Tomato base with marinated beef fillet, bacon, onion, capsicum and fresh chilli.

MEAT LOVERS \$26.00

Tomato chilli jam base with salami, pepperoni, chorizo, pancetta red onion, roasted capsicum, basil and feta.

BBQ PORK BELLY \$26.00

BBQ sauce base with pork belly, onion, red capsicum and cherry tomatoes.

HOMBRE \$26.00

Tomato base with smoked chicken breast, chorizo, pepperoni, ham, onion, mushroom and fresh chilli.

GREEK LAMB \$26.00

Tomato base with marinated lamb, feta, cherry tomatoes, red onion, roasted capsicum and yoghurt drizzle.

PRAWN AND PANCETTA \$26.00

Tomato base with marinated prawns, pancetta, spinach, cherry tomatoes and fresh basil.

Please order at the Café counter or Bar

On the Side

BASKET OF FRIES \$9.50

With aioli dipping sauce.

BASKET OF WEDGES \$9.50

With sour cream and chilli sauce.

GARLIC PIZZA BREAD \$9.50

Garlic pizza with parmesan, rosemary and aioli.

GRILLED HALOUMI SKEWERS \$14.50

With tomato chilli jam.